



## Installation, Operating and Servicing Instructions

### Opus 700 Electric Salamander Grill OE7304

Please make a note of your product details for  
future use:

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

# OPUS 700

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## IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



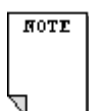
### **WARNING!**

This symbol is used whenever there is a risk of personal injury.



### **CAUTION!**

This symbol is used whenever there is a risk of damaging your Lincat product.



### **NOTE:**

This symbol is used to provide additional information, hints and tips.

**KEEP THIS MANUAL FOR FUTURE REFERENCE**

## WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

## TECHNICAL DATA

	<b>OE7304</b>
Height (mm)	450
Width (mm)	785
Depth (mm)	415 (485 including handles)
Weight (kg)	40.0
Power rating (Kw)	5.5
Supply 1N~+E 230V 50-60Hz Current (A)	23.9

## CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Branding plate
Grill shelf
Grill pan

# INSTALLATION AND COMMISSIONING

This appliance must be earthed.



An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Install this appliance on a level surface ensuring all vents are unobstructed. Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 1000mm – see Fig 1.

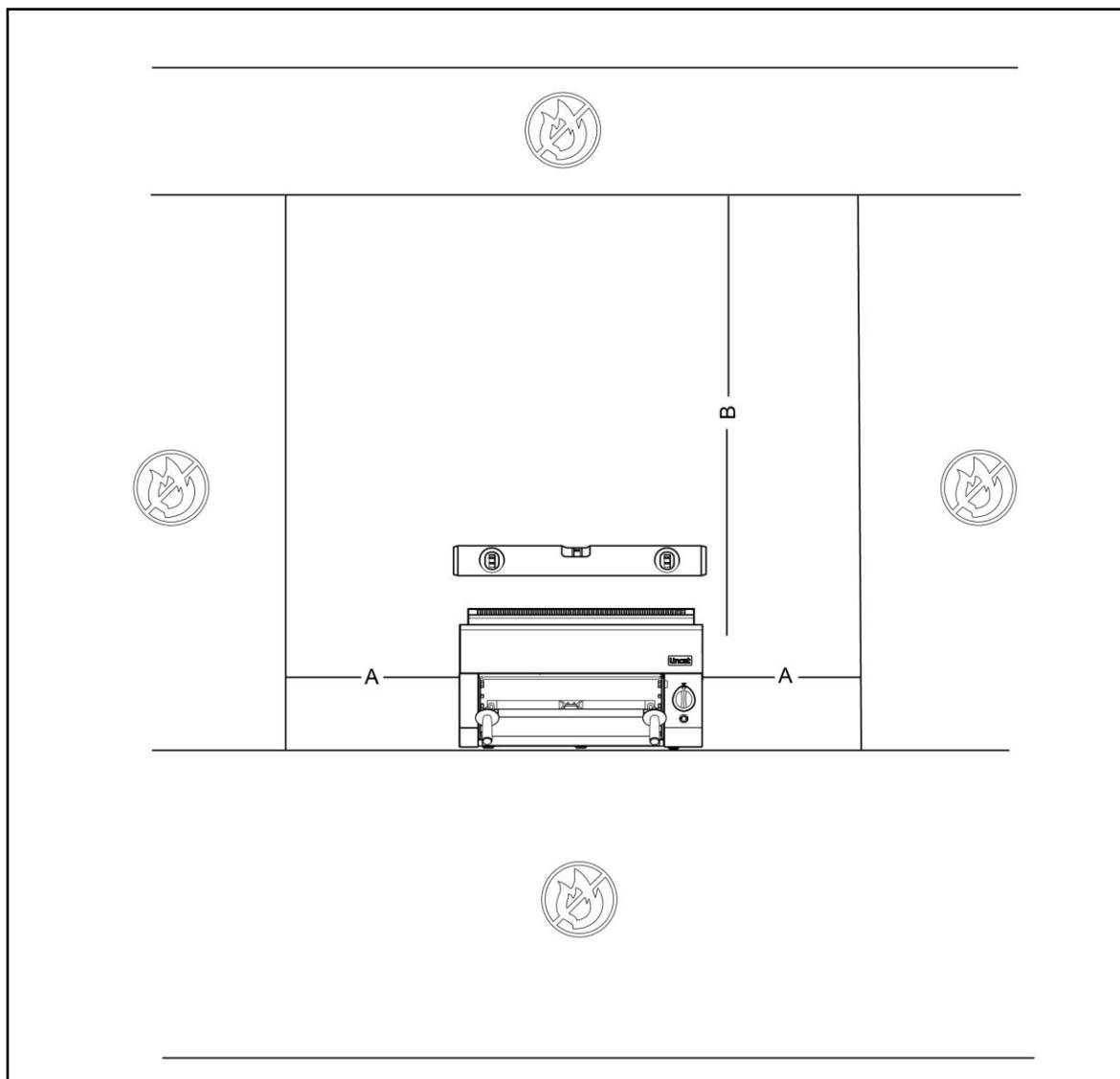


Fig 1

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of at least 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57).

Connection to the electrical supply is at the rear of the appliance. Unclip the protective cover and fit a suitable cable into the strain relief and the inlet terminal block. The block is suitable for 16mm<sup>2</sup> solid single core cable or 2 sizes lower of stranded cable i.e. 10 and 6mm<sup>2</sup>. The appliance is supplied for connection to a single phase supply.

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Turn on the power supply – the green power on neon will illuminate.

Rotate the control knob to the desired setting.

To shutdown, rotate the control knob to the 'Off' position and switch off at the isolating switch.

### **Cooking on the Salamander - Fig 2**

To mount the branding plate A on the grill shelf C, locate the holes to the rear of the branding plate over the pegs on the rear of the grill shelf. Similarly, the drip tray B mounts on the pegs at the front of the grill shelf. Shelf supports within the cooking cavity allow a variety of height levels and angles to optimise the cooking process.

An enamelled grill pan sits in the base of the cooking cavity. This must always be in place when the grill is in operation.

### **Toasting**

Use the grill shelf in the horizontal position for toasting or browning/cheese melting.

### **Grilling**

The branding plate is ideal for cooking steaks, fillets, chops, cutlets etc. To achieve best results, pre-heat for 10 minutes before product is introduced.

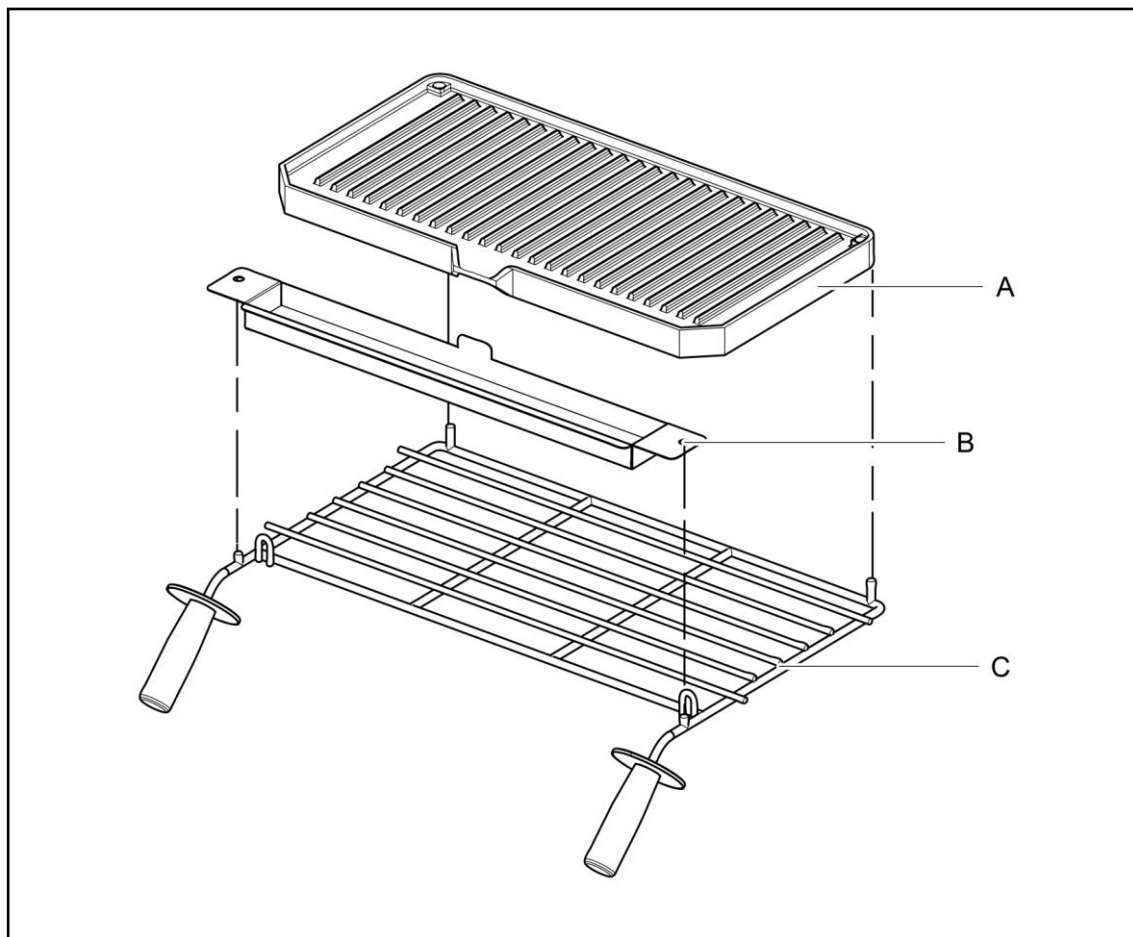


Fig 2

## CLEANING



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

Stubborn deposits on the branding plate can be removed by use of a cleaner such as 'Carbon-Off', available from Lincat.

Regularly empty and clean the drip tray.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

Access to components requires removal of the hood. Remove the 2 screws on the underside of the front of the hood (Fig 3 - A). This will release the 2 retaining clips, which can be removed by pulling them into the cavity. Hinge back the hood to clear the inner flue and slide 10mm to the right to enable it to be lifted clear. Replace after servicing by reversing the procedure. Figure shows top raised for clarity – will not rise until clips are undone.

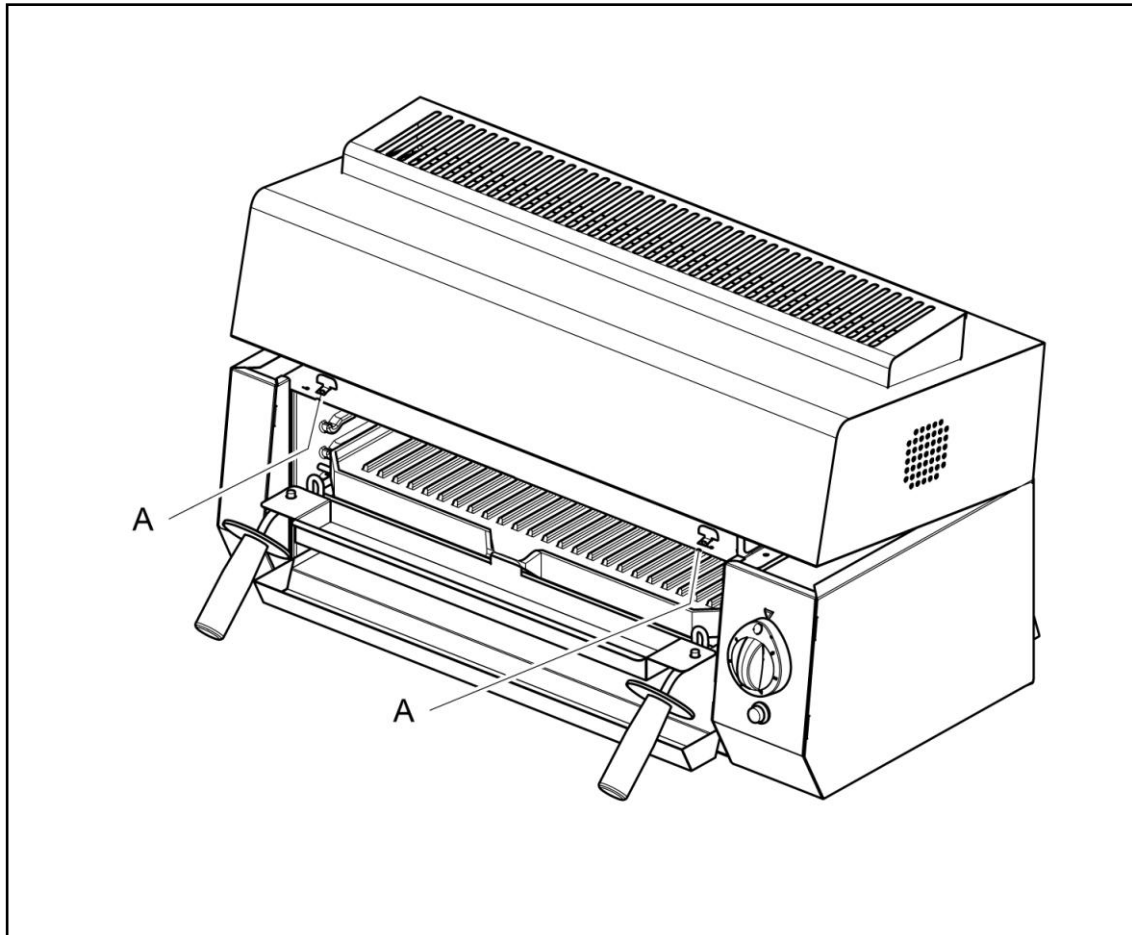


Fig 3

### **Element**

Remove hood and disconnect cables to element.

Remove the 3 element mounting plate screws and remove the element from inside grill by sliding out the mounting plate from the side.  
Remove the defective element by unscrewing from the mounting plate.

Replace in reverse order.

### **Energy regulator**

Remove hood. Remove knob from energy regulator.

Remove 2 screws in the control panel to release the energy regulator. (The control panel may be removed if required by releasing the screw at the rear of the panel and drawing sideways at the back.)

Transfer the cables to the new regulator and reassemble by reversing the above procedure.

### **Relay**

Remove hood and control panel (see energy regulator).

Remove relay from mounting plate, transfer the cables to the new relay and reassemble by reversing the above procedure.

## **FAULT FINDING**

Please refer to the Service Help Desk number on the final page of this manual.

## **SPARE PARTS LIST**

<b>Part Number</b>	<b>Description</b>
BR11	Branding plate
EL223	Element
EN10	Energy regulator
HA05	Handle – grill shelf
HA06	Handle disc (plastic)
HA17	Handle disc (metal)
KN233	Control knob
NE39	Green neon
RE28	Relay
SA165	Enamelled grill pan
SH13	Grill shelf

## **ACCESSORIES**

<b>Part Number</b>	<b>Description</b>
OA7907	Floor stand
OA7908	Bench stand
OA7909	Wall shelf
BR11	Additional branding plate



### **OA7909 Floor stand**

Position floor stand and level on adjustable feet. Adjust height of stabilising brackets (Fig 4 - A).

Mark and drill floor for stabilising brackets B. Fix into position.

Position Salamander on top of floor stand, lining up holes in frame with pierce nuts in appliance base.

Fix appliance to stand using 4 M8 x 50mm screws.

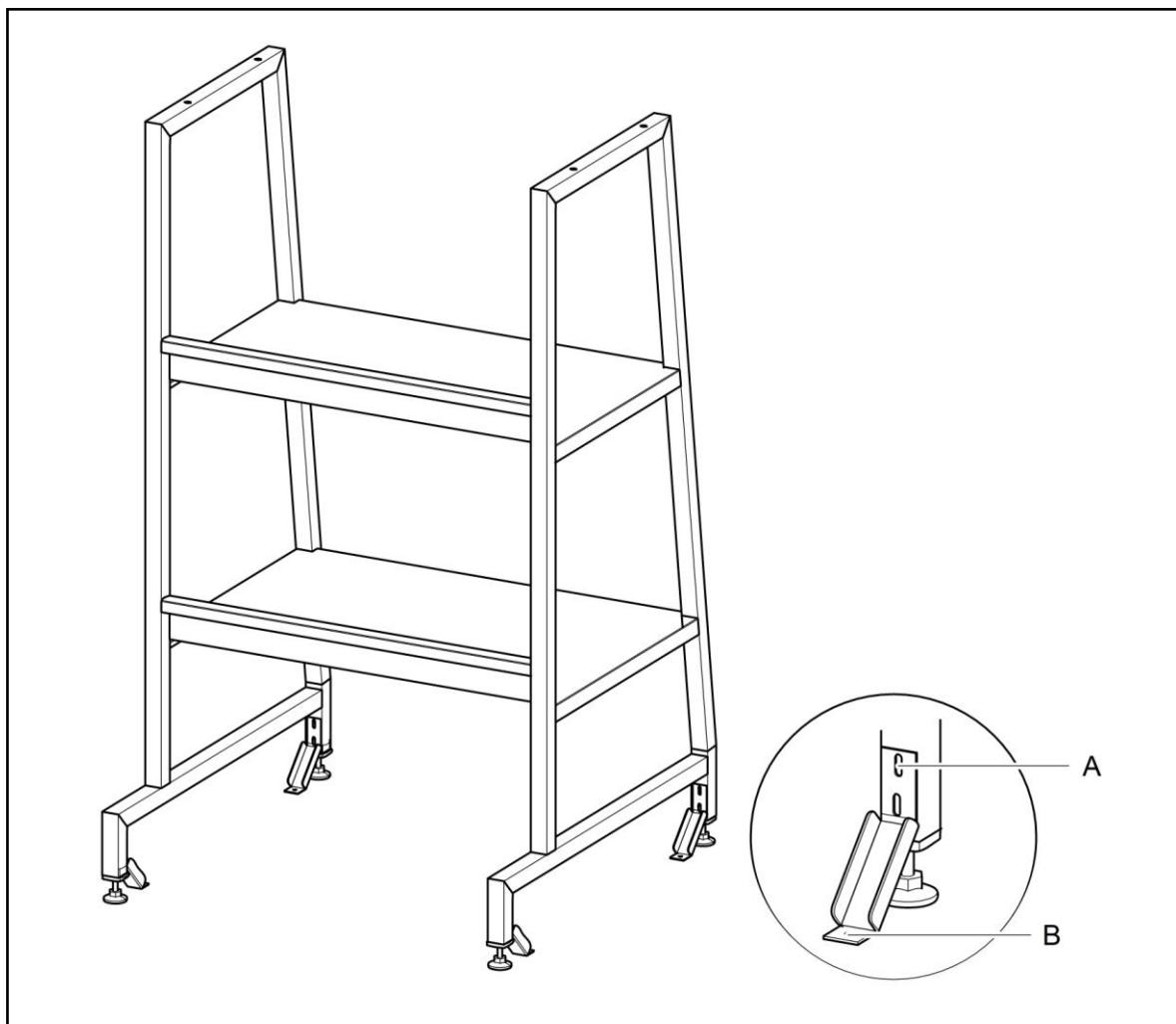


Fig 4

### **OA7908 Bench stand**

Screw M8 x 16mm screws into front 2 pierce nuts in the base of the appliance.

Attach mounting brackets to the rear of the base of the appliance using 2 No.6 self-tapping screws.

Fit appliance onto bench stand, locating screw heads in the keyhole slots (Fig 5 - A).

Slide the appliance back until the mounting brackets hit the back face of the stand arms.

Secure the brackets, fixing through the hole in the back face using 2 No.6 self-tapping screws.

Drill mounting surface (hole diameter 5.0mm) to dimensions shown in Fig 5 and fix into position using 4 M4 x 20mm screws into rivenuts in the underside of the stand feet.

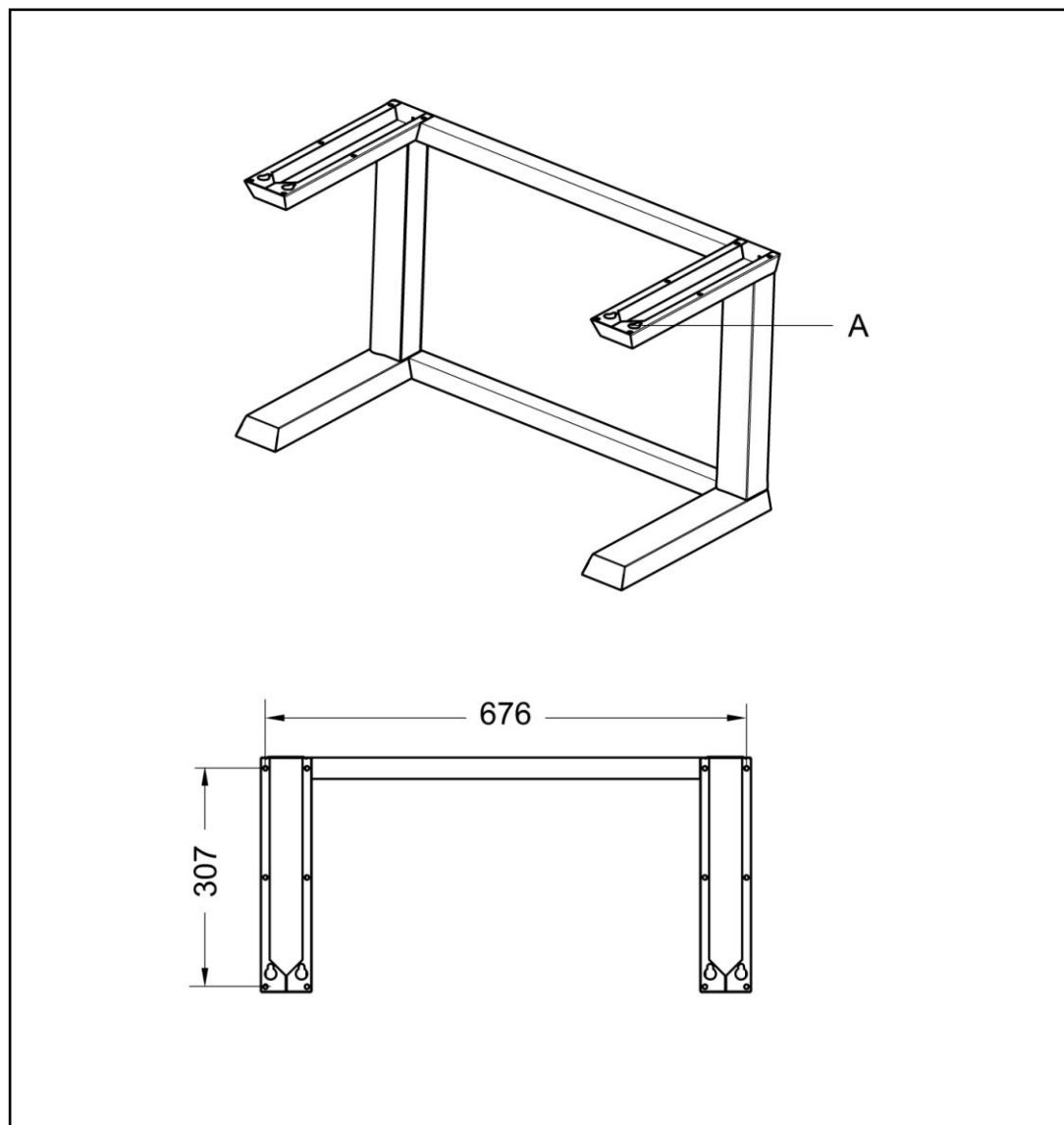


Fig 5

### **OA7909 Wall shelf (Fig 6)**

Ensure wall construction is substantial enough to support the weight of the Salamander grill.

Mark and drill wall for M10 Rawl bolts B. Fix shelf to wall.

Position Salamander on top of wall shelf, lining up the mounting holes A in the top of the shelf with the pierce nuts in the base of the appliance.

Fix in position using 4 M8 x 16mm screws.

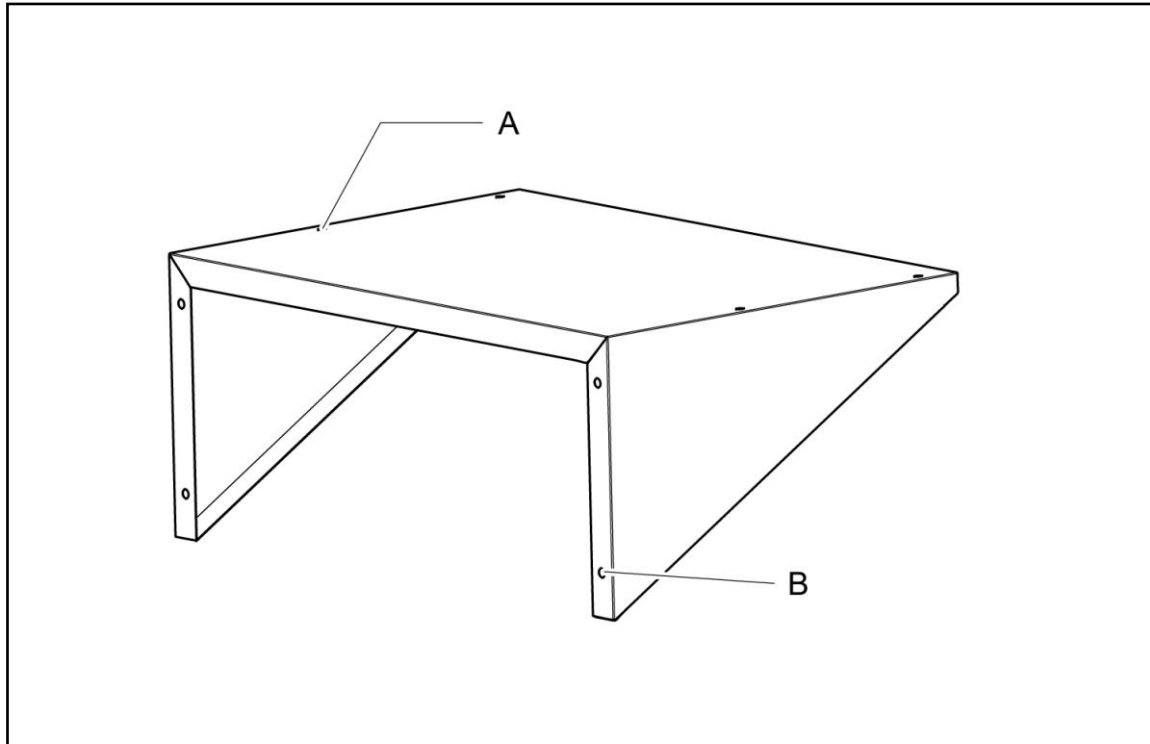


Fig 6

## SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**☎ UK: 01522 875520**

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
  - Product code
  - Type number
  - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

### GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.